

Brew day sheet

This brew day sheet gives instructions which are specific to your recipe pack. Points in this Brew day sheet which are numbered and marked in **bold** are further explained in the brewing guide.

Mashing

Mix the crushed grain into heated water.

	Recommended	Actual
1. Strike Water volume: The starting amount of heated water.	10 litres	
2. Strike water temperature: The Ideal temperature of the heated water prior to mixing in the grain.	76°C	
3. Mashing temperature: Temperature of the 'mash' after grain is mixed in.	66°C	

Maintain the mash temperature for 1 hour.

Sparging

Sparging rinses the remaining sugars off the mashed grains using heated water, and brings your wort up to a pre-boil volume.

	Recommended	Actual
4. Sparge Water volume: The recommended amount of hot water to be prepared for rinsing (sparging) the grains. More or less may be required in order to collect the pre-boil wort volume, indicated at 6.	10 litres	
5. Sparge water temperature: The temperature of the heated sparge water.	78°C	
6. Pre-boil wort volume: Target volume of wort to be collected in the boiler.	23 Litres	

Boiling

Bring the heat back up to the boil and maintain a rolling boil.

	Recommended	Actual
7. Boil Length: Length of time the wort is boiled for.	60 minutes	

Hop Additions

Weigh out hops from your labelled hop packets according to the recommended weights. Add these hops to the boiling wort at the recommended time intervals for bitterness, aroma, and flavour.

8. Hop Pack	Weight	Recommended boil time	Time added
P	20g	60 minutes	
P	20g	15 minutes	
P	20g	5 minutes	

Cooling

Rapidly chill the wort by placing pot in a sink of iced water, or use a 'wort chiller'. Cool the wort to 18°C- 25°C and transfer the wort to a fermentation vessel.

Fermentation

Collect wort in your fermenter. Check the temperature of the wort and record a hydrometer reading. If your hydrometer reading is higher than the recommended original gravity, you can use adjust this to match the recipe with water. Pitch the yeast, seal the fermenter and add an airlock or blow off tube. Ferment at 18 to 22C for 7 to 10 days until fermentation looks complete.

Targets

	Desired	Actual	
9. Volume Collected (Volume in the fermentation vessel)	19 Litres		
10. Original Gravity (Hydrometer reading before adding yeast)	1.050		
11. Finishing Gravity (Hydrometer reading after fermentation)	1.010		
12. Calculate the A.B.V			

The free online calculators on www.brewersfriend.com are ideal for working out any more fine details.

Bottling

Use your hydrometer to check fermentation has finished. Two consecutive readings 24 hours apart with no movement in readings will confirm your beer has finished fermenting.

After bottling, kegging, or putting in a barrel, store at room temperature for 10 days, and then cooler and upright for 3 weeks before drinking.

	Recommended	Amount used
13. Priming sugar	86g	

This recipe can be customised in the following ways

- Flavour additions
 - Editable text 1
 - Editable text 2
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- Mash temperature
 - Extended boil times
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- Different hop addition times.
 - Good hop pairings
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- Yeast alterations

